() 771 Augus \$25,-189990:45

Dockets Management Branch (HFA-305) Food and Drug Administration 5630 Fishers Lane, Room 1061 Rockville, MD 20852

To whom it may Concern:

e A' "e

3 DOCKET NOS: 98N- 1230; 96P-0418; 97P-O197.:

The consumption of eggs is a risky business do to intensive farming practices. Eating an omlette has become hazardous to health. An unnecessary component of mass production of eggs is the sadistic practice of forced molting of hens. Profit at any cost, including the risk of injuring human health is not acceptable.

BAN FORCED MOLTING OF HENS

Each year the US egg industry force molts--intentionally starves for up to 14 days--millions of hens to manipulate egg production. Forced molting is so stressful it destroys the hens' immune systems, predisposing the birds and their eggs to Salmonella poison. The US Dept of Agriculture's Food Safety & Inspection Service (FSIS) stated: "FSIS recognizes that public health concerns are raised by highly stressful forced molting practices. For example, extended starvation and water deprivation practices lead to increased shedding of Salmonella enteritidis (Se) by laying hens subjected to these practices."

FDA must do more than put bacteria warning labels on egg cartons and regulate egg refrigeration temperatures.

FDA should prohibit the practice of forced molting because forced molting has been scientifically shown to promote disease by destroying the starving hens' immune systems.

FDA has jurisdiction to ban farm practices, such as forced molting, that injure human health.

C412

96 P-0418

FDA must ban the forced molting of laying hens because forced molting is a primary cause of infectious diseases in hens, eggs, and consumers of eggs.

FDA was petitioned in April 1998 to ban forced molting. This petition should be granted without further delay.

Sincerely Sulding
Bonnie Blitstein 220-55 46th Avenue

Bayside New York 11361

Bays de D

CROSS FILE SHEET

-

File Number:

98N-1230/ C4/2

See File Number:

97P-0197/C41_3

96P-0418/ C4/2